

Kansas Department of Agriculture
Division of Food Safety and Lodging
1320 Research Park Drive, Manhattan, KS 66502
(office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 2/7/2015 **Business ID:** 106108FE
Business: CAMP CRITTER BAR & GRILL

10401 CABELA DR
KANSAS CITY, KS 66111

Inspection: 77001097
Store ID:
Phone: 9132997001
Inspector: KDA77
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/07/15	12:45 PM	03:00 PM	2:15	0:09	2:24	0	
Total:			2:15	0:09	2:24	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print

Lic. Insp. No

Priority(P) Violations 5 Priority foundation(Pf) Violations 6

Certified Manager on Staff p

Address Verified p

Actual Sq. Ft. 0

Certified Manager Present p

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y	N	O	A	C	R
p

Employee Health

2. Management awareness; policy present.

Y	N	O	A	C	R
p

3. Proper use of reporting, restriction and exclusion.

Y	N	O	A	C	R
p

Good Hygienic Practices

Y	N	O	A	C	R
---	---	---	---	---	---

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices

4. Proper eating, tasting, drinking, or tobacco use

Y N O A C R
.. p

Fail Notes | 2-401.11 *EMPLOYEES shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection cannot result.*
[Open employee drink can by can opener in bakery area downstairs. Corrected on-Site, COS discarded]

5. No discharge from eyes, nose and mouth.

p

Preventing Contamination by Hands

6. Hands clean and properly washed.

p

7. No bare hand contact with RTE foods or approved alternate method properly followed.

p

8. Adequate handwashing facilities supplied and accessible.

.. p

Fail Notes | 6-301.11 *Pf - Each HANDWASHING SINK or group of two adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap.*
[No handsoap at handsink in bar area.]

Approved Source

9. Food obtained from approved source.

p

This item has Notes. See Footnote 1 at end of questionnaire.

10. Food received at proper temperature.

.. .. p

11. Food in good condition, safe and unadulterated.

.. p p ..

Fail Notes | 3-101.11 *P - FOOD shall be safe, UNADULTERATED, and honestly presented.*
[In walk in cooler downstairs, one bag of opened cut leaf lettuce (spring mix) with brown slimy and wilted leaves. COS discarded.]
3-202.15 *Pf - FOOD packages shall be in good condition and protect the integrity of the contents so that the FOOD is not exposed to ADULTERATION or potential contaminants.*
[One can of artichokes, one can of mandarin oranges stored out for use on rack for cans, with dents to seals severe enough to compromise the integrity of the contents. COS removed from rack and held for credit.]

12. Required records available: shellstock tags, parasite destruction.

.. p

Protection from Contamination

13. Food separated and protected.

.. p p ..

Fail Notes | 3-302.11(A)(2) *P - Cross Contamination by type (separate equipment) - FOOD shall be protected from cross contamination by separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by: using separate EQUIPMENT for each type; arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented; or, preparing each type of FOOD at different times or in separate areas*
[Raw shell unpasteurized eggs stored in walk in cooler upstairs stored on shelf over raw pork. COS moved.]

14. Food-contact surfaces: cleaned and sanitized.

.. p p ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Protection from Contamination

Y N O A C R

Fail Notes 4-601.11(A) *Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.*
[2 metal pans on storage rack for clean dishes with visible food debris, 2 knives stored on magnetic strip as clean, 4 plastic lids and two plastic containers stored as clean on rack for clean equipment with old date marking sticker residue on surface. 2 spoons stored as clean in container for clean equipment in pizza area with visible food debris on surface. In bakery downstairs, visible food debris on can opener blade. COS rewashed.]

15. Proper disposition of returned, previously served, reconditioned and unsafe food.

p " " " " "

Potentially Hazardous Food Time/Temperature

Y N O A C R

16. Proper cooking time and temperatures.

" " p " " "

17. Proper reheating procedures for hot holding.

" " p " " "

18. Proper cooling time and temperatures.

" " p " " "

19. Proper hot holding temperatures.

p " " " " "

This item has Notes. See Footnote 2 at end of questionnaire.

20. Proper cold holding temperatures.

" p " " " "

This item has Notes. See Footnote 3 at end of questionnaire.

Fail Notes 3-501.16(A)(2) *P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less.*
[Butter margarine mixture in kitchen area at 55F. COS discarded (per datemarking violation) Discussed with PIC time as control on the mixture. Since it has butter in the mixture, it must be cold held.]

21. Proper date marking and disposition.

" p " " " "

Fail Notes 3-501.18(A)(1) *P - RTE PHF/TCS, Disposition (discard if held more than 7 days) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is held at a temperature of 5°C (41°F) or less for more than 7 days, with the day of preparation counted as Day 1.*
[In reach in cooler for salad dressings, opened container of cottage cheese with opened date of 1/11. In make table top, commercially processed sliced on site turkey with prep date of 1/31. In bar area, opened container of half and half with opened date of 1/13. In walk in cooler upstairs, MOS meatballs with prep date of 1/31. All items held over 7 days. COS discarded.]

3-501.18(A)(2) *P - RTE PHF/TCS, Disposition (discard if in a container w/out a date) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is not clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days, with the day of preparation counted as Day 1.*
[3-501.17A, 5 packages of cooked ribs in cold drawer on cookline without a date on packaging. Employee stated the ribs were cooked 2/3 and frozen that day. They were then removed from freezer the morning of 2/7.
]

22. Time as a public health control: procedures and record.

" " " p " "

Consumer Advisory

Y N O A C R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Consumer Advisory	Y N O A C R
-------------------	-----------------------

23. Consumer advisory provided for raw or undercooked foods.	p " " " " "
--	-----------------------

Highly Susceptible Populations	Y N O A C R
--------------------------------	-----------------------

24. Pasteurized foods used; prohibited foods not offered.	p " " " " "
---	-----------------------

Chemical	Y N O A C R
----------	-----------------------

25. Food additives: approved and properly used.	" " p " " "
---	-----------------------

26. Toxic substances properly identified, stored and used.	p " " " " "
--	-----------------------

Conformance with Approved Procedures	Y N O A C R
--------------------------------------	-----------------------

27. Compliance with variance, specialized process and HACCP plan.	" " " p " "
---	-----------------------

GOOD RETAIL PRACTICES

Safe Food and Water	Y N O A C R
---------------------	-----------------------

28. Pasteurized eggs used where required.	p " " " " "
---	-----------------------

29. Water and ice from approved source.	p " " " " "
---	-----------------------

30. Variance obtained for specialized processing methods.	" " " p " "
---	-----------------------

Food Temperature Control	Y N O A C R
--------------------------	-----------------------

31. Proper cooling methods used; adequate equipment for temperature control.	" p " " " "
--	-----------------------

<i>Fail Notes</i>	3-501.15(A)	<i>Pf - TCS Cooling (Methods) - Cooling shall be accomplished in accordance with the required time and temperature criteria by using one or more of the following methods based on the type of FOOD being cooled: placing the FOOD in shallow pans; separating the FOOD into smaller or thinner portions; using rapid cooling EQUIPMENT; stirring the FOOD in a container placed in an ice water bath; using containers that facilitate heat transfer; adding ice as an ingredient; or, other effective methods.</i> <i>[Cooling methods of cooling gravy in 5 gallon pickle buckets are not sufficient in cooling the product quickly. The product is not in a shallow metal pan to allow for quick and efficient cooling of a thick gravy. Alfredo sauce and artichoke dip were also discussed to find better ways to cool the product.]</i>
-------------------	-------------	--

32. Plant food properly cooked for hot holding.	p " " " " "
---	-----------------------

33. Approved thawing methods used.	p " " " " "
------------------------------------	-----------------------

34. Thermometers provided and accurate.	p " " " " "
---	-----------------------

Food Identification	Y N O A C R
---------------------	-----------------------

35. Food properly labeled; original container.	" p " " " "
--	-----------------------

<i>Fail Notes</i>	3-302.12	<i>Food storage containers (Common Name) Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.</i> <i>[Squeeze bottles of yellow liquid on cookine with no labels on bottles. PIC stated they were oil.]</i>
-------------------	----------	--

Prevention of Food Contamination	Y N O A C R
----------------------------------	-----------------------

36. Insects, rodents and animals not present.	p " " " " "
---	-----------------------

37. Contamination prevented during food preparation, storage and display.	p " " " " "
---	-----------------------

38. Personal cleanliness.	p " " " " "
---------------------------	-----------------------

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination			Y	N	O	A	C	R
39. Wiping cloths: properly used and stored.			p
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>								
40. Washing fruits and vegetables.			p
Proper Use of Utensils			Y	N	O	A	C	R
41. In-use utensils: properly stored.			p
42. Utensils, equipment and linens: properly stored, dried and handled.			..	p	p	..
<i>Fail Notes</i>	4-904.11(A)	<i>SINGLE-SERVICE and SINGLE-USE ARTICLES and cleaned and SANITIZED UTENSILS shall be handled, displayed, and dispensed so that contamination of FOOD- and lip-contact surfaces is prevented. [Spoons stored in plastic container stored with lip contact surfaces and handles stored in same position. Difficult to keep the lip contact surface protected. COS handles placed up.]</i>						
43. Single-use and single-service articles: properly used.			p
44. Gloves used properly.			p
Utensils, Equipment and Vending			Y	N	O	A	C	R
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items			..	p	p	..
<i>Fail Notes</i>	4-202.11(A)(2)	<i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [3 plastic lids with cracks or holes in rims of lids going all the way through the plastic. COS discarded.]</i>						
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items			p
46. Warewashing facilities: installed, maintained, and used; test strips.			..	p
<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>								
<i>Fail Notes</i>	4-302.14	<i>Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [No strips in place to measure the concentration of chlorine in the dish machin in the restaurant.]</i>						
47. Non-food contact surfaces clean.			..	p
<i>Fail Notes</i>	4-602.13	<i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. [Light fixture in walk in cooler downstairs has a small amount of mold buildup on surface. Underside of mixers in bakery area are soiled with visible food debris. Can opener holder soiled with visible food debris buildup.]</i>						
Physical Facilities			Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.			p
49. Plumbing installed; proper backflow devices.			p
<i>This item has Notes. See Footnote 6 at end of questionnaire.</i>								
50. Sewage and waste water properly disposed.			p
51. Toilet facilities: properly constructed, supplied and cleaned.			p
52. Garbage and refuse properly disposed; facilities maintained.			p
53. Physical facilities installed, maintained and clean.			..	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities

Y N O A C R

Fail Notes | 6-501.12(A) *PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.*
[Food debris and litter under soda fountain area in expo area. Litter and debris on floor under bar area.]

54. Adequate ventilation and lighting; designated areas used.

p " " " " "

Administrative/Other

Y N O A C R

55. Other violations

p " " " " "

EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #06</i>	<i>Cooling</i>
	<i>Education Title #28</i>	<i>Ice Bath Cooling</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

US Foods

Footnote 2

Notes:

Hot holding

in steam table top, mashed potatoes at 161F

Footnote 3

Notes:

Cold holding

in walk in cooler downstairs, beer ambient at 40F, milk surface at 42F in walk in cooler downstairs, ambient at 36F

in pizza make table top, pizza sauce at 42F, ham at 37F, hamburger crumbles at 40F

in reach in cooler underneath, sausage crumbles at 40F

in make table top 1, butter mixture at 40F

on cookline, in drawers, raw chicken at 40F, 37F, cooked pasta at 40F, 43F, cooked ribs at 38F

in cold drawers under grill, raw beef filet at 38F, raw hamburger at 40F, cooked roast beef at 40F, raw fish at 40F

in make table top 2, sliced tomato at 39F

in walk in cooler upstairs, surface of liquid eggs at 40F, surface of raw hamb at 37F, ambient at 36F

in corner make table tops, spin dip at 39F, sliced tomatoes at 39F, cooked chicken in reach in cooler underneath at 39F, hummus at 39F (commercially prepped)

Footnote 4

Notes:

200ppm quat in buckets

Footnote 5

Notes:

50ppm chlorine in dish machine. strips in place for quat and iodine for dish machine in bar.

Footnote 6

Notes:

Handsink at 120F, 115F, 115F in kitchen area.

VOLUNTARY DESTRUCTION REPORT

Insp Date: 2/7/2015 **Business ID:** 106108FE
Business: CAMP CRITTER BAR & GRILL

10401 CABELA DR
KANSAS CITY, KS 66111

Inspection: 77001097
Store ID:
Phone: 9132997001
Inspector: KDA77
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/07/15	12:45 PM	03:00 PM	2:15	0:09	2:24	0	
Total:			2:15	0:09	2:24	0	

ACTIONS

Number of products Voluntarily Destroyed 5

VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product meatballs Qty 3 Units lbs Value \$ 15.00

Description MOS meatballls held over 7 days

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Sliced turkey Qty 6 Units lbs Value \$ 20.00

Description held over 7 days

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product cottage cheese Qty 1 Units carton Value \$ 6.00

Description held over 7 days

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

VOLUNTARY DESTRUCTION REPORT

VOLUNTARY DESTRUCTION REPORT

4. Product half and half Qty 1 Units carton Value \$ 6.00

Description held over 7 days

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

5. Product butter/marg mix Qty 1 Units contai Value \$ 6.00

Description out of temp and out of date

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 2/7/2015 **Business ID:** 106108FE
Business: CAMP CRITTER BAR & GRILL

10401 CABELA DR
KANSAS CITY, KS 66111

Inspection: 77001097
Store ID:
Phone: 9132997001
Inspector: KDA77
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
02/07/15	12:45 PM	03:00 PM	2:15	0:09	2:24	0	
Total:			2:15	0:09	2:24	0	

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 02/17/15

Inspection Report Number 77001097

Inspection Report Date 02/07/15

Establishment Name CAMP CRITTER BAR & GRILL

Physical Address 10401 CABELA DR City KANSAS CITY

Zip 66111

Additional Notes
and Instructions

Follow up scheduled for 2/17 or after